

THE FRENCH LAUNDRY

CHEF'S TASTING MENU
03.12.2026

"OYSTERS AND PEARLS"

*"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Poached Pink Hopper Shrimp, Bantam Hen Egg "Mousse," Brioche "Melba"
and "Sauce Laitue"
(60.00 supplement)*

GARDEN BITTER CHICORIES "CHAAT"

*Roasted Red Garnet Yam, Garden Collard Greens, Spearmint Infused Yogurt
and Medjool Date-Tamarind Dressing*

NANTUCKET BAY SCALLOP "CRUDO"

*Holland White Asparagus "Coulis," Garden Artichokes, Sunflower Sprouts
and "Provençale Vinaigrette"*

SAUTÉED FILLET OF PACIFIC SHIMA AJI

Nantes Carrot, Garden Broccoli "Confetti" and Sweet Carrot Emulsion

"BREAD AND BUTTER"

Laminated Brioche and Hilary Haigh's Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Kendall Farms "Crème Fraîche," Glazed Oregon Rhubarb, Compressed Frisée Lettuce
and Sour Raspberry Reduction*

or

"CARNAROLI RISOTTO BIOLOGICO"

*Organic Acquerello Rice, Root Vegetable Cream and Shaved Périgord Black Winter Truffles
(160.00 supplement)*

HERB ROASTED "PRIME RIB" OF ELYSIAN FIELDS FARM LAMB

*Garden Cauliflower "Tabbouleh," Crispy Chickpea "Panisse," Toasted Pine Nuts
"Boudin Noir" and "Whole Grain Mustard Jus"*

or

JAPANESE MIYAZAKI WAGYU

*"Pommes Purée," Braised Wagyu Brisket "Pressé," Vidalia Onion "Relish"
and Preserved Ramp "Gastrique"
(135.00 supplement)*

"GOUGÈRE"

Andante Dairy Ballad Cheese "Fondue" and Black Winter Truffle from Périgord

"LEMON MERINGUE PIE"

Garden Yuzu "Crèmeux" and Meyer Lemon "Linzer Sablé"

SALTED PISTACHIO ICE CREAM

with American Pistachio Crumble

K+M PERUVIAN CHOCOLATE "GÂTEAU"

Bitter Chocolate Caramel and Cocoa "Anglaise"

"MIGNARDISES"